



Pizza is the most popular dish for take-out food. You'd be surprised to see it's not so hard to make it yourself. The toppings are up to your imagination, or as we do in our kitchen, whatever is in the refrigerator. Experiment with grilled chicken, add bacon, hot peppers, and feta. The combinations are limitless!

Pizza

Ingredients

2 cups mozzarella cheese, shredded
1 cup Comté or Gruyère cheese, shredded
1 cup Kefalotiri cheese, shredded or
3/4 cup Parmesan cheese
1 cup sauce*
1 tbsp olive oil
Cornmeal for dusting

Ingredients - Dough

2 1/2 cups flour (plus additional for kneading surface)
1/2 cup cornmeal
1 1/4 teaspoons bread yeast
1/2 teaspoon sugar
1 1/2 cups room temperature water
1/4 cup oil
1/2 teaspoon kosher salt

Alternate Toppings

- 1/4 cup Kalamata olives, sliced
- 1 bell pepper, thinly sliced
- 1 tomato, seeds removed and thinly sliced
- 1/4 cup Feta cheese, crumbled
- 1/4 cup Blue cheese, crumbled
- 1/4 cup mushrooms, thinly sliced
- 1 cup pepperoni slices
- 3 pieces prosciutto
- 4 slices bacon, crisped
- 1/4 cup caramelized onions
- 1/4 cup grilled chicken, chopped
- 1/2 cup ham, thinly sliced
- 1/2 cup Chorizo sausage, sliced
- 1/2 cup cooked ground beef
- 1/2 cup pineapple in small chunks
- 1/4 cup sundried tomatoes
- 1 Jalapeño pepper, thinly sliced

Ingredients - Tomato Sauce

1 3/4 cups whole italian tomatoes
1 3/4 cups crushed heirloom tomatoes
1/2 onion, chopped
1 garlic clove, chopped
1/2 tsp Worcestershire sauce
1/2 tsp soy sauce
1/2 tbsp olive oil
1/2 tbsp sugar
2 fresh basil leaves
1/2 tbsp oregano
1/2 tsp Kosher salt
1 cups stock*
3 cups water
1/2" piece of Parmesan cheese rind

Instructions

Start by preparing the tomato sauce first as it will require time to simmer. Heat the oil in a pot and add the onions, cooking until translucent (approximately 3 minutes). Add the garlic and cook for an additional minute. Crush the whole tomatoes by hand and add to the pot along with the crushed tomatoes. Use the water to rinse out any remaining tomato in the can and add to the pot. Add the stock (* beef or chicken), Worcestershire sauce, soy sauce, sugar, and spices. Mix well and drop in the cheese rind. Simmer on low until reduced to a thick consistency, approximately 3 to 4 hours.

To make the dough, combine 1/2 cup of the water with the yeast and sugar and let it rest for about 5 minutes or until it starts to foam. In a separate larger bowl add the flour, corn meal and salt. Mix together and create a well in the middle. Once the yeast has risen, pour it into the well and add the remaining water.

When you start combining the liquids with the dry ingredients, the mixture will be very sticky. Mix with one hand until it forms a rough mix. With your clean hand, pour the oil over your dough covered hand into the mix. Use your clean hand to remove as much dough from your hands as possible. Ensure that both hands are well oiled and begin to knead the dough in the bowl. Once combined, remove to a floured surface and continue to knead for a few minutes until the dough is smooth. If your dough still remains sticky, sprinkle more flour onto your kneading surface until the dough feels smooth. Let the dough rest for at least 1 hour.

When your sauce and dough are ready, you are ready to put together your pizza. There are a couple of things that will ensure you make the best pizza. First, preheat your oven to 500°F - pizza requires a really hot oven. Next grease your pizza pan or sheet pan and dust with some cornmeal. Stretch the dough onto the greased pan (do not use a rolling pin) and allow the dough to rest in the pan once stretched for 30 minutes before you dress it. Finally add a thin layer of sauce, allowing it to rest in the dips and valleys created by stretching the dough.

Layer your toppings evenly, whatever they may be. Toppings that will get dry and burn, hide under the cheese. Toppings that benefit from heat, keep on top of the cheese. Reserve half of the cheeses as you will add them at the end just before your pizza has baked.

The pizza should take 10 to 15 minutes to bake (it is ready when the crust turns golden brown). At the 10 minute point, pull out the pizza and add the reserved cheeses and return to the oven for the remainder of the cooking time. This prevents the cheese from overcooking and will allow the cheeses to “thread”.

Traditional Take-Out Pizzas

Supreme Toppings

1/2 cup onion, thinly sliced
1/2 cup bacon, cut into small pieces
1/2 cup pepperoni
1/2 cup ground beef, cooked
1/2 cup mushrooms, thinly sliced
1/4 cup black olives

Meat Lovers Toppings

1/2 cup onion, thinly sliced
1/2 cup bacon, cut into small pieces
1/2 cup pepperoni
1/2 cup ground beef, cooked
1/2 cup ham, thinly sliced
1/2 cup cooked sausage, thinly sliced

Mediterranean Toppings

1/2 cup onion, thinly sliced
1/4 cup black olives
1/4 cup feta, crumbled
1 bell pepper, thinly sliced
1/4 cup sundried tomatoes
1 tomato, seeds removed and thinly sliced

Deluxe Hawaiian Toppings

1/2 cup onion, thinly sliced
1/2 cup bacon, cut into small pieces
1/2 cup ham, thinly sliced
1/2 cup pineapple in small chunks

BBQ Chicken Toppings

1/2 cup onion, thinly sliced
1/2 cup bacon, cut into small pieces
1/4 cup grilled chicken, chopped
1/4 cup mushrooms, thinly sliced

Mexican Toppings

1/2 cup onion, thinly sliced
1 Jalapeño, thinly sliced
1/2 cup Chorizo sausage, sliced
1/2 cup pineapple in small chunks